Model CT30I/S
30" Induction Cooktop

Induction cooking has been used in Europe for decades by professionals and homeowners demanding the best in performance. Induction cooking is so efficient that it out-performs gas and electric cooktops. There is no wasted heat because energy is supplied directly to the cooking vessel. You can keep sauces and chocolates melted at 50 watts of power, or activate the Hi-Power boost feature and boil water in nearly half the time.

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Features

- Classic stainless steel trim finish
- Easy-to-clean black ceramic glass surface is resistant to scratching, staining, impact and heat
- Induction elements heat cookware, not the glass, for a cooler, safer cooking surface
- Four high-efficiency induction elements deliver power and control
- Maximum element power: (2) 1800 W with 3000 W boost and (2) 1200 W
- True Simmer setting on two elements
- Melt setting on two elements
- Cookware sensing—elements will not be energized without an induction-compatible pan on the cooktop surface
- Hi-Power mode boosts power on 1800 W elements by diverting power from adjacent element
- Temperature limiter to ensure that safe operating temperature of ceramic glass is never exceeded
- Illuminated touch controls with graduated control lighting and adjustable sound frequency and volume
- Hot-surface indicator light in control panel
- Lock mode—cooktop will be locked so that no elements can be turned on
- Universal OFF turns all elements off
- Countdown timer with 1 to 99 minute range

Model	CT30I/S
Stainless Steel Trim Finish	Classic

Accessories

- Filler strip for installation of multiple cooktops or modules

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Showroom Locator section of our website, wolfappliance.com.

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How does induction cooking work?

The electricity flows through a coil to produce a magnetic field under the ceramic cooktop. When a cast iron or magnetic stainless steel pan is placed on the ceramic glass surface, currents are induced in the cooking utensil and instant heat is generated due to the resistance of the pan. Induction only works with cooking vessels made of magnetic materials, such as cast iron and magnetic stainless steel (it will not work with aluminum or copper pots).

Hi-Power Boost Control

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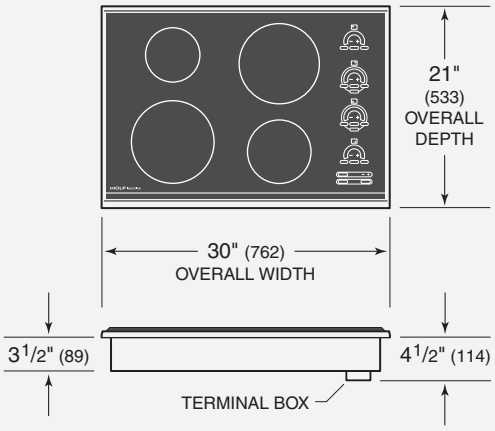
Overall Dimensions



Unit dimensions may vary by ± 1/8".

Specifications

Overall Width	30"
Overall Height	3 1/2"
Overall Depth	21"
Induction Elements	Four
Recommended Cabinet Width	33"
Minimum Cabinet Width	30"
Minimum Cabinet Depth	22 3/4"
Countertop Cut-Out Width*	28 3/8"
Countertop Cut-Out Depth	19 1/4"
Minimum Height Clearance**	4 1/2"
Maximum Element Power	(2) 1200 W (2) 1800 W with 3000 W boost
Element Diameters	5 1/2", 6 3/4" and (2) 8 3/4"
Electrical Requirements	240/208 V AC 50/60 Hz, 40 amp circuit
Conduit	4' flexible 3-wire
Electrical Rating	7.2 kW at 240 V AC 6.3 kW at 208 V AC
Shipping Weight	48 lbs

**If the cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 29".*

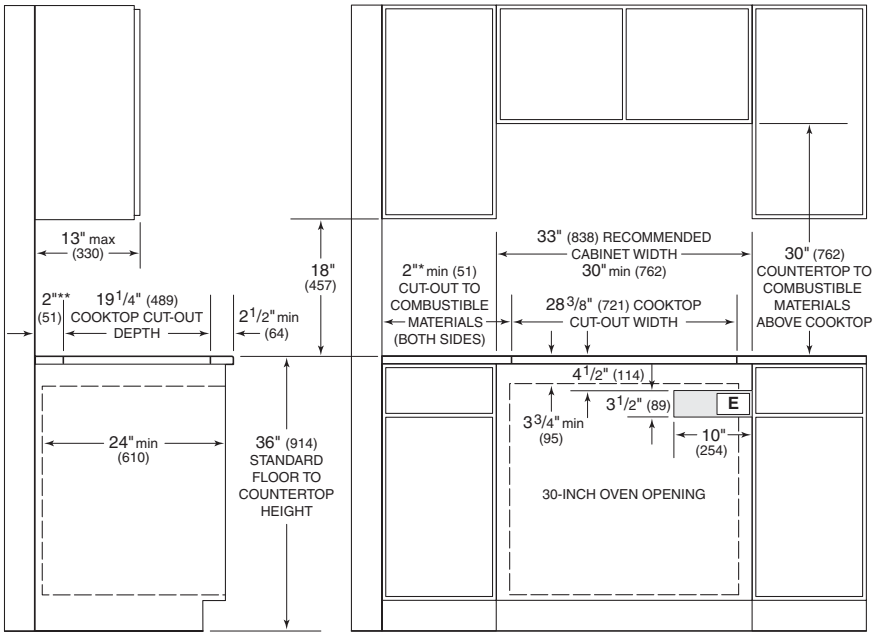
***Minimum 6" clearance is required between countertop and any combustible surface directly below the cooktop.*

Installation Notes

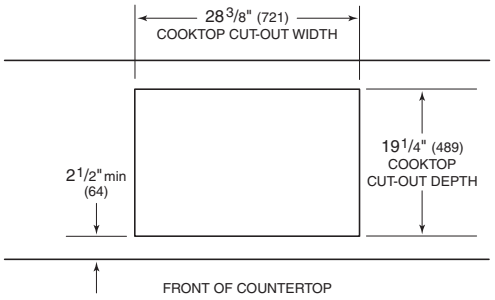
The 30" induction cooktop can be installed above a Wolf L Series or E Series built-in single oven.

Complete installation specifications can be found on our website, wolfappliance.com.

Installation Specifications



**Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18" (457) above countertop. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 18" (457) above countertop.*



Dimensions in parentheses are in millimeters unless otherwise specified.